




CURRIES

C1 GREEN CURRY 
Using freshly made green curry paste with aubergine, butternut squash, courgettes & sweet basil leaves with a choice of:

BEEF	13.60	CHICKEN	13.40
KING PRAWNS	13.95	VEGETABLES & TOFU 	12.80

C2 RED CURRY 
Using freshly made red curry paste with aubergine, butternut squash, courgettes & sweet basil leaves with a choice of:

BEEF	13.60	CHICKEN	13.40
KING PRAWNS	13.95	VEGETABLES & TOFU 	12.80


SPECIAL CURRIES

C3 CHOO CHEE RED CURRY 
A richer red curry for seafood, flavoured with fingerroots, kaffir lime leaves & finished with coconut cream with a choice of:

MONKFISH	18.80	SEABASS	15.80
SALMON	14.50	WHOLE KING PRAWNS	15.80

C4 CHICKEN MASSAMAN **13.80**
Slow cooked chicken in milder massaman curry with potatoes, topped with fried shallots & toasted cashews

C5 DUCK RED CURRY  **14.60**
Roasted duck in red curry with pineapple, cherry tomato, finger roots, kaffir lime leaves and sweet basil

C6 KING PRAWN & PINEAPPLE RED CURRY  **14.60**
King prawns in red curry with pineapple, finger roots & sweet basil

NOODLES & RICE

R2 PHAD THAI
Thai rice noodles stir fried with shallots, dried radish, fried tofu, ground peanuts, Chinese chives, egg & tamarind sauce with a choice of:

KING PRAWNS & DRIED SHRIMP	13.95
CHICKEN	13.40
VEGETABLES & TOFU 	12.80

R3 THAI FRIED RICE
Fried rice with vegetables & egg, seasoned with soya sauce with choice of:



CHICKEN	13.40
KING PRAWNS	13.95

SIDES

SD1 STEAMED THAI JASMINE RICE	3.40
SD2 STEAMED COCONUT RICE	3.80
SD3 EGG FRIED RICE	3.60
SD4 STEAMED THAI STICKY RICE	3.60
SD5 FRENCH FRIES	3.40
SD6 STIR FRIED EGG NOODLES	5.90
SD7 THAI PRAWN CRACKERS	3.40

DESSERT

D1 MANGO STICKY RICE **7.80**
Fresh mango with Thai glutinous rice & coconut cream

 vegetarian  mild spice  spicy

Further information regarding food allergens and dietary requirements is available upon request. Dishes may contain traces of nuts. Prices include VAT.

THAI LEMONGRASS

TAKEAWAY MENU

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WHEN YOU COLLECT

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thailemongrass.net

APPETISERS

- A1 **RED CURRY WINGS** 🌶️ 7.60
Deep fried chicken wings marinated in red curry spices and kaffir lime leaves
- A2 **THAI FISH CAKES** 🌶️ 8.40
Fish cake blend of cod, red curry paste, fine beans, Thai herbs & aromatics served with sweet chilli & cucumber dipping sauce
- A4 **CHICKEN SATAY** 7.95
Marinated chicken on bamboo skewers grilled and served with peanut satay sauce
- A5 **GRILLED LEMONGRASS PORK** 8.75
Lemongrass marinated pork neck grilled & served with spicy ground chilli & toasted rice dip
- A6 **PORK SPARERIBS** 8.75
Marinated pork spareribs fried & served with plum sauce
- A7 **VEGETABLE SPRING ROLLS** 🌿 7.40
Filled with sweet potato, cabbage, carrot & glass noodles, served with plum sauce
- A8 **KING PRAWN & VEGETABLE TEMPURA** 11.95
- A9 **MIXED VEGETABLE TEMPURA** 🌿 8.75
- A10 **SALT & CHILLI SQUID** 🌶️ 9.80
Fried squid pieces tossed in salt, pepper & chilli with sweet chilli sauce

SALAD

- SL1 **GRILLED LEMONGRASS PORK SALAD** 🌶️ 12.80
Hot & spicy grilled pork neck on a bed of salad with aromatic sweet & tangy Thai herbs, chilli & lime dressing
- SL2 **SALMON GREEN MANGO SALAD** 🌶️ 13.80
Deep fried salmon on Thai green mango salad tossed in ground aromatic Thai herbs, peanuts and roasted chilli paste dressing

SOUP

- SP1 **TOM YUM** 🌶️
Classic Thai hot & sour soup simmered with lemongrass, galangal, kaffir lime leaves, coriander & mushrooms with a choice of:
- WHOLE KING PRAWNS** 10.50
- VEGETABLES & MUSHROOMS** 🌿 8.20
- SP2 **TOM KHA**
Milder aromatic coconut soup with galangal, lemongrass, kaffir lime leaves and coconut milk with a choice of:
- CHICKEN** 8.95
- VEGETABLES & MUSHROOMS** 🌿 8.20

GRILLS

- G1 **GRILLED TAMARIND DUCK BREAST** 15.40
Grilled duck breast in palm sugar & tamarind sauce with sautéed vegetables, topped with fried garlic and shallots
- G2 **CHOO CHEE GRILLED CHICKEN** 🌶️ 14.20
Grilled chicken breast in dried red curry sauce with vegetables & finished with coconut milk & kaffir lime leaves

FROM THE WOK

- WK1 **BEEF HOLY BASIL** 🌶️ 13.60
Stir fried beef with aromatic Thai holy basil & green beans, bell peppers, mushrooms
- WK2 **GINGER CHICKEN** 13.20
Stir fried chicken with ginger, mushrooms, bell peppers, onions, spring onions
- WK3 **CRISPY SEABASS IN AROMATIC SPICES** 🌶️ 15.80
Seabass fillet stir fried with aromatic Thai herbs, chilli, green beans, mushrooms, fresh peppercorns & holy basil leaves
- WK4 **CHICKEN CASHEW NUTS** 13.40
Stir fried chicken with cashew nuts, bell peppers, onions, mushrooms & spring onions
- WK5 **DRUNKEN MONKFISH** 🌶️ 18.50
Stir fried crispy monk fish with pepper, chilli, garlic, cherry tomatoes, bell peppers, mushrooms, green beans & holy basil
- WK6 **TAMARIND WHOLE KING PRAWNS** 15.80
Deep fried whole king prawns & vegetables stir fried in tamarind sauce topped with fried garlic and shallots
- WK7 **TOFU CASHEW NUTS** 🌿 12.80
Fried tofu stir fried with cashew nuts, bell peppers, onions, mushrooms & spring onions
- WK8 **VEGETABLES & TOFU** 🌿 12.80
Stir fried exotic vegetables and tofu in oyster sauce